

## **Exhibit 7**



# MENUS

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DINNER

LUNCH

POWER LUNCH PRIX FIXE

DESSERT

COCKTAILS

BAR MENU

## RAW & COLD

### CAVIAR SERVICE

50gr of European Royal Osetra Served with Traditional  
Accompaniments

200

### SEAFOOD PLATEAU

Daily Collection of Raw Bar Seafood & Shellfish Add King Crab

+20

59 per person

### KUMAMOTO OYSTERS

Mignonette,

Add Osetra Caviar +40

26

### CHILLED JUMBO PRAWNS

Cocktail Sauce

28

### YELLOWTAIL CUDON

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## APPETIZERS

### CAESAR SALAD

Little Gem, Aged Parmesan, Anchovy, Creamy Myung Ran

Dressing

24

### OSCAR'S WEDGE SALAD

Iceberg, Heirloom Tomato, Red Onion, Kikorangi Blue,

Prosciutto Chips, Yuzu Honey Vinaigrette

26

### BURRATA

Saffron Turnip Purée, Cherry Tomato, Balsamic

24

### CARAMELIZED BACON

Tonic 01 Foie Maple Syrup

23

### MAINE CRAB CAKE

Potato Strings, Tarragon Dill Tartar

35

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## ENTREES

### RIGATONI POMODORO

Heirloom Tomato, Basil, Aged Parmesan

33

### FAROE ISLAND SALMON

Fava Bean Puree, Pickled Daikon, Smoked Oil

44

### LOBSTER NEWBERG

Cognac, Tarragon, Lobster Coral

59

### CHICKEN A LA KEENE

English Peas, Cherry Tomatoes, Asparagus, Piquillio, Creamy  
Sherry Sauce

(Plant-Based Option Available Upon Request)

44

### HALIBUT

Trout Roe Caviar, Affilia Cress, Grapefruit Beurre Blanc

45

### LAMB CHOPS

Pistachio, Caramelized Yogurt

67

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## SCALLOPS

Corn Purée, Pickled Fennel, Arugula Salad

55

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## STEAKS

### SIGNATURE DELMONICO RIBEYE

18oz, Brandt Family Farms, CA

79

### EYE OF DELMONICO

12oz, Brandt Family Farms, CA

68

### FILET MIGNON

10oz, Allen Brothers Angus, SD

66

### BONE-IN NEW YORK STRIP

18oz, DemKota Ranch, SD

73

### DRY AGED BONE IN RIBEYE

22oz, DemKota Ranch, SD

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150

## WAGYU COTE DE BOEUF

36oz, Westholme Wagyu, AU

250

## PORTERHOUSE FOR TWO

40oz, DemKota Ranch, SD

195

## BUTTERS

Black Garlic Butter 6

Spicy Kosho Butter 6

## SAUCES

Sichuan Peppercorn Sauce 6

Creamy Blue Cheese Sauce 6

Shallot Beef Jus 6

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## SIDES

### SAUTÉED WILD MUSHROOMS

Olive Oil

17

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17

## CHARRED BROCCOLI RABE

Aleppo, Garlic Olive Oil

15

## CREAMED SPINACH

Garlic Bechamel

15

## HASH BROWNS

Espelette, Crème Fraîche, Chives

Add Ossetra Caviar +MP

18

## HAND CUT FRENCH FRIES

Spicy Mustard Aioli

15

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